AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1. (Canceled)

2. (Canceled)

3. (Currently amended) ~~Foodstuff~~ Food according to claim ~~2,~~ ~~characterized in that~~ 15, wherein a portion of the starch in the matrix comes from the disperse phase.

4. (Canceled)

5. (Canceled)

6. (Currently amended) ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim 15, wherein after being manufactured, the ~~foodstuff~~ food has a starch network comprised of macromolecules of the at least one NS component and the at least one VS component, wherein:

a) the percent by weight of the network in the foodstuff ranges from 0.1 to 100% db; ~~and~~

b) the percent by weight of the NS component(s) in the foodstuff ranges from 0.03 to 99% db; ~~and~~

~~a)~~ c) the percent by weight of the NS component(s) in the network ranges from 0.03 to 99% db; and in particular; and

~~b)~~ d) the network is coupled with at least one at least partially gelatinized or at least partially plasticized VS component.

7. (Canceled)

8. (Currently amended) ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that~~ claim 15, wherein proteins, in particular gluten or other polysaccharides than starch are contained in the network or matrix consisting entirely or partially of starch, wherein this phase consists in particular of interpenetrating networks.

9. (Currently amended) ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim 15, wherein in the absence of nuclei

in excess water at RT after 1d, in particular after 3d, preferably after 7 d, most preferably after 14 d, the ~~foodstuff~~ food:

a) has a strength σ in Mpa in a tensile test of > 0.1, in particular > 0.3, preferably > 0.7, most preferably > 1.1; and/or

b) an elasticity modulus E in Mpa in a tensile test of > 0.5, in particular > 1, preferably >3, most preferably > 5; and/or

c) a water solubility S in % db of < 3, in particular <1, preferably < 0.5, most preferably < 0.3.

10. ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim 15, wherein because of the starch network, the ~~foodstuff~~ food has a portion of resistant starch in [%] of > 3, preferably > 5, in particular > 7, most preferably > 10.

11. ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim15, wherein because of the starch network, the ~~foodstuff~~ food has a glyceamic index reduced by a factor of < 0.7, preferably < 0.5, in particular < 0.3, most preferably < 0.1 contrasted to a comparable conventional ~~foodstuff~~ food.

12. ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim 15, wherein the ~~foodstuff~~ food is present as a pasta product, in particular as dry goods, ready made fresh goods, in instant form or canned goods; as cereals, in particular as cereal flakes; as a snack; or as pastry.

13. ~~Foodstuff~~ Food according to ~~one of the preceding claims, characterized in that,~~ claim 15, wherein in the absence of any admixed eggs or egg constituents, the pasta products in boiling water have:

a) a water solubility S of < 5 %, in particular < 3 %, preferably < 2 %, most preferably < 1 %, after 15 min; and/or

b) a chewing consistency B in grams of > 200, in particular > 300, preferably > 400, most preferably > 500 after 6 min; and/or

c) a chewing consistency B in grams of > 100, in particular > 150, preferably > 200, most preferably > 300 after 10 m; and/or

d) a chewing consistency B in grams of > 50, in particular > 70, preferably > 100, most preferably > 130 after 30 m.

14. (Canceled)

15. (New) Food made of starch, flour, grits and the like, the food having a matrix formed by a starch network and a disperse phase, wherein:

a) the matrix has a networkable starch (NS) and a first primary starch (VS1), wherein VS1 is a primarily branched starch, and NS is a primarily linear starch with an amylose content > 30%;

b) NS is present at least once in a state of largely released crystallization potential during food manufacture, and NS and VS1 were mixed in a molecularly disperse manner before the starch network was formed; and

c) the disperse phase has a second primary starch (VS2), which is any starch desired, and is present in a native state or in a partially to completely gelatinized state.

16. (New) Method for manufacturing a food out of starch, flour, grits and the like, comprising:

a) converting a networkable starch (NS) into a state of largely released crystallization potential, wherein NS is a primarily linear starch with an amylose content > 30%;

b) converting a first primary starch (VS1) into a solution or melt, wherein VS1 is a primarily branched starch;

c) manufacturing a molecularly disperse mixture of NS and VS1;

d) mixing a second primary starch (VS2) in the molecularly disperse mixture of NS and VS1, wherein VS2 is any starch desired;

e) initiating a network formation by homo- and/or heterocrystallization of NS and VS1 or NS and VS1 and a percentage of VS2; and

f) conditioning and/or drying, as required,

thereby yielding a product with VS2 as the disperse phase in a matrix comprised of the network, wherein VS2 is present in a native state or in a partially to completely gelatinized state.